



# Green Boundary To-Go

## **Carolina Coast Shrimp- \$20 Serves 2 | \$40 Serves 4**

Peel and Eat South Carolina Shrimp, with Chef's Vegetable & Starch,  
GBC House Salad with Sweet Vidalia Onion Dressing & Cocktail Sauce

## **Chef's Salad Platter- \$12.5 Serves 2 | \$25 Serves 4**

Arcadian Lettuce, Ham, Turkey, Cheddar Cheese, Hard Boiled Eggs, Red Onion,  
Black Olives, Cucumber, Croutons, Cherry Tomatoes, Choice of Dressing

## **\*Smothered Chicken- \$16 Serves 2 | \$32 Serves 4**

Grilled Chicken Breast, Sautéed Peppers, Onions and Mushrooms, Cheddar and Swiss

## **\*Seafood Newburg- \$50 Serves 4**

Puff Pastry, Shrimp, Lobster, Fish, Traditional Newburg Sauce

## **\*9" Quiche \$12**

Choice Of Ingredients: Mushrooms, Onions, Peppers, Tomatoes, Scallions,  
Gruyere, Cheddar, Bacon, Spinach, Asparagus, Ham

## **Beef Brisket Dinner \$20 Serves 2 | \$40 Serves 4**

Beef Brisket, House Salad, Baked Beans and Chef's Vegetable

## **Crab Veracruz**

Marinated Colossal Lump Crab, Cocktail Sauce & Avocado \$15

## **Lobster Roll**

Butter Toasted Split Top Bun, Maine Lobster Tail Meat Salad, Mayonnaise,  
Dill, Lemon Juice and Side of Fruit \$23

## **Avocado & Tuna Tartare**

Ahi Tuna, Avocado, Siracha Aioli, Asian Slaw and House Made Tortilla Chips \$14

## **Chicken & Wild Mushroom Crepes**

Braised Chicken Breast, Wild Mushrooms, Gruyere Mornay and Choice of Fruit or Small Salad  
\$12

## **Chicken or Shrimp Salad Croissant**

Dilled Shrimp or Tarragon Grape Chicken Salad, Lettuce, Tomato, Toasted Croissant \$12

Want to order an item to go off the regular menu but don't want that protein item to not be hot by the time you get home? Ask the team to box it up in a way where you can "finish cooking" the main protein at home in the oven so you can have it as fresh as possible! Please feel free to reach out to us with any special requests, as well. 803.649.2549 or [reception@greenboundaryclub.com](mailto:reception@greenboundaryclub.com)